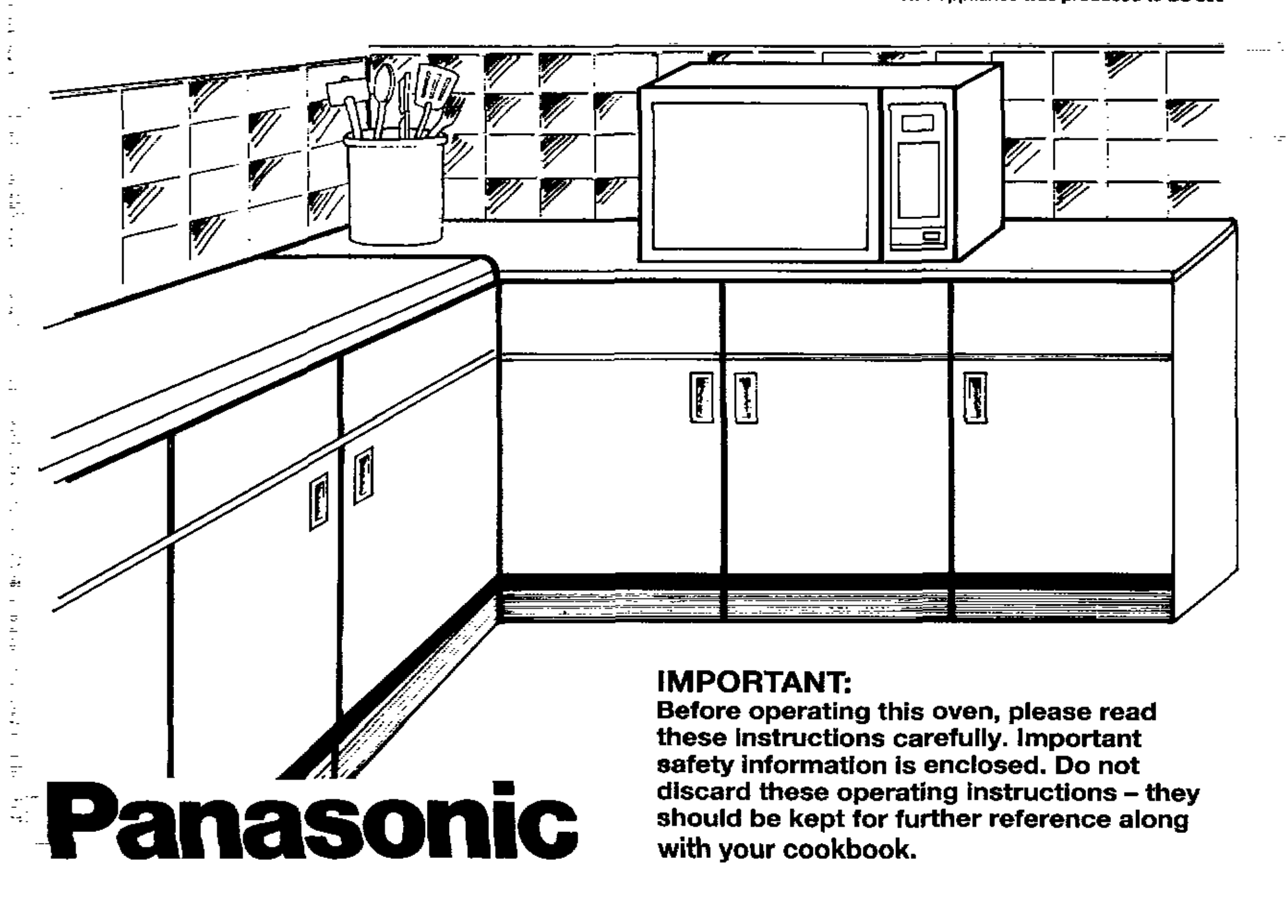
OPERATING

INSTRUCTIONS

Panasonic Dimension 4 Microwave/Combination Oven

NN-C803/NN-C853
NN-C703/NN-C753

This appliance was produced to BS 800



IMPORTANT:
Before operating this oven, please read these instructions carefully. Important safety information is enclosed. Do not discard these operating instructions – they should be kept for further reference along with your cookbook.

Panasonic

Unpacking Your Oven

1. **Examine Your Oven**
Unpack oven, remove all packing material, and examine the oven for any damage such as dents, broken door latches or cracks in the door. Notify dealer immediately if unit is damaged. Do NOT install if unit is damaged.
N.B. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by service technician trained by the manufacturer.
2. **Guarantee Card**
Fill out and post the pre-addressed guarantee card. This oven was manufactured for DOMESTIC USE ONLY.
3. **Earthing Instructions**
FOR YOUR SAFETY PLEASE READ THE FOLLOWING TEXT CAREFULLY
This appliance is supplied with a moulded three pin mains plug for your safety and convenience. A 13 amp fuse is fitted in this plug. Should the fuse need to be replaced, please ensure that the replacement fuse has a rating of 13 amps and that it is approved by ASTA or BSI to BS1362. Check for the ASTA mark ⟨ASA⟩ or the BSI mark ♡ on the body of the fuse.
If the plug contains a removable fuse cover, you must ensure that it is refitted when the fuse is replaced. If you lose the fuse cover, the plug must not be used until a replacement cover is obtained. A replacement fuse cover can be purchased from your local Panasonic Dealer.
IF THE FITTED MOULDED PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME THEN THE FUSE SHOULD BE REMOVED AND THE PLUG CUT OFF AND DISPOSED OF SAFELY AND AN APPROPRIATE ONE FITTED. THERE IS A DANGER OF SEVERE ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13 AMP SOCKET.
If a new plug is to be fitted, please observe the wiring code as shown below. If in any doubt, please consult a qualified electrician. (For U.K. Models only)
WARNING: THIS APPLIANCE MUST BE EARTHED.
IMPORTANT: The wires in this mains lead are coloured in accordance with the following code:

Green-and-yellow:	Earth
Blue:	Neutral
Brown:	Live

As the colours of the wire in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:
The wire which is coloured GREEN-AND-YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the Earth symbol ⏚ or coloured GREEN or GREEN-AND-YELLOW.
The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter N or coloured BLACK.
The wire which is coloured BROWN must be connected to the terminal in the plug which is marked with the letter L or coloured RED.
HOW TO REPLACE THE FUSE
Open the fuse compartment with a screwdriver and replace the fuse.

Caution Points

1. **Before Use**
Before using CONVECTION, COMBINATION or GRILL function for the first time operate the oven without food and accessories on CONVECTION 250 c for 20 mins. Remove all accessories including glass turntable and roller ring. This will allow the oil that is used for rust protection to be burned off. This is the only time that the oven is operated empty
2. **Hot Surfaces**
Exterior oven surfaces, including air vents on the cabinet and the oven door, will get hot during CONVECTION COMBINATION and GRILLING. Use care when opening or closing door and when inserting or removing food and accessories. The oven has a heater situated in the top and rear of the cavity. After using the CONVECTION and GRILL functions the roof and walls will be very hot. Children should be kept away.
3. **Voltage & Power**
The voltage used must be the same as specified on this microwave oven. Using a higher voltage than that which is specified is dangerous and may result in a fire or other type of accident causing damage.
4. **Plug Fuse** see Point 3, left column
5. **Service**
It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service. Do not attempt to remove the outer casing of the oven.
6. **Operation When Empty**
The appliance must not be operated by Microwave or Combination WITHOUT FOOD IN THE OVEN. Operation when empty will damage the appliance.
7. **Cord/Plug**
If the supply cord of this appliance is damaged, it must be replaced by the special cord available only from the manufacturer.
Do not immerse cord, plug or oven in water. Keep cord away from heated surfaces. Do not let cord hang over the edge of table or work top. Do not plug your oven in via an extension cable as this can be dangerous. It is important to plug the oven directly into a wall socket The back of the appliance heats up during use. Do not allow the cord to be in contact with the back of the appliance or cabinet surface.
8. **Door Seals**
Do not attempt to tamper with or make any adjustments or repairs to door, control panel housing, safety interlock switches or any other part of the oven. Do not remove outer panel from oven.
The door seals and door seal areas should always be kept clean – use a damp cloth.
9. **Oven Light**
This appliance including the oven lamp should be serviced only by service technician trained by the manufacturer.
10. **Outdoor Use**
Do not use outdoors.
11. **Storage of Accessories**
When the oven is not being used, do not store any objects other than oven accessories inside the oven in case it is accidentally turned on. In case of electronic failure, oven can only be turned off at wall socket

Placement of Oven

1. Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow. ie 5cm/2" at the side; 15cm/6" clear over the top; 10cm/4" at the rear.
2. Do not block air vents on the rear and bottom or top of the cabinet. Do not place any articles on the top of the oven on top of the top vents. If air vents are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off The oven will remain inoperable with blank display until it has cooled.
3. Do not place the microwave oven on a shelf directly above a gas or electric hob. This may be a safety hazard and the oven may be damaged.

Important Information – Read Carefully

Short Cooking Times

As microwave cooking times are much shorter than other cooking methods it is essential that recommended cooking times are not exceeded without first checking the food.
Cooking times given in the cookbook are approximate. Factors that may affect cooking times are: preferred degree of cooking, starting temperature, altitude, volume, size and shape of foods and utensils used. As you become familiar with the oven, you will be able to adjust these factors.
It is better to undercook rather than overcook foods. If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times.

Important
If the recommended cooking times are exceeded the food will be spoiled and in extreme circumstances could catch fire and possibly damage the interior of the oven.

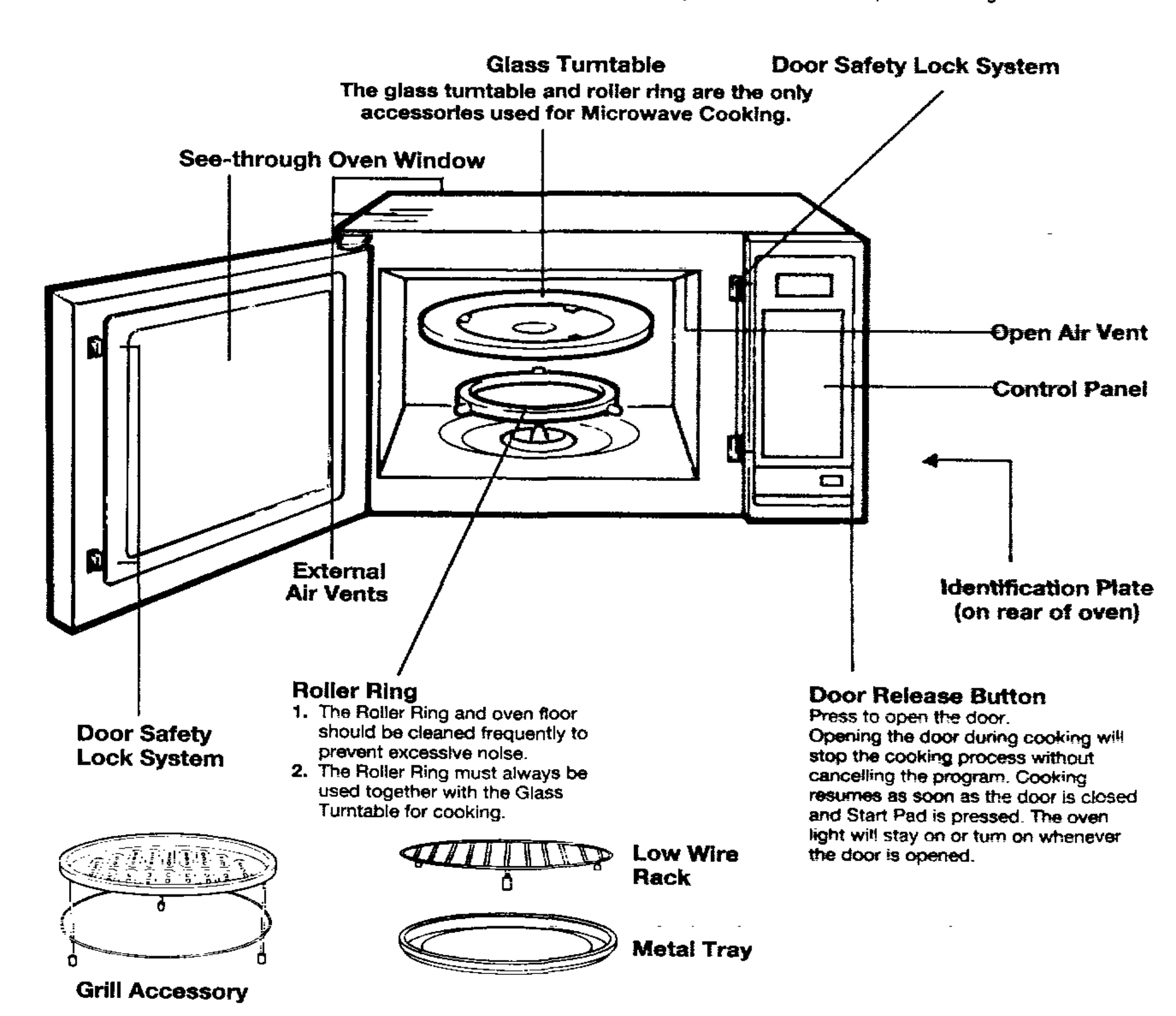
1. **Small quantities of food.**
   Take care when heating small quantities of food as these can easily burn, dry out or catch on fire if cooked too long. Always set short cooking times and check the food frequently.
   NB. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
   NEVER OPERATE THE OVEN WITHOUT FOOD INSIDE ON MICROWAVE OR COMBINATION.
2. **Foods low in moisture**
   Take care when heating foods low in moisture, eg bread items, chocolate, biscuits and pastries. These can easily burn, dry out or catch on fire if cooked too long.
3. **Christmas Pudding.**
   Christmas puddings and other foods high in fats or sugar, eg. jam, mince pies, must not be over heated. These foods must never be left unattended as with over cooking these foods can ignite.
4. **Boiled Eggs.**
   Do not boil eggs in their shell in your microwave. Raw eggs boiled in their shells can explode causing injury.
5. **Foods with Skins.**
   Potatoes, apples, egg yolk, whole vegetables and sausages are examples of food with non porous skins. These must be pierced using a fork before cooking to prevent bursting.
6. **Liquids**
   When heating liquids, eg soup, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:
   a) Avoid using straight-sided containers with narrow necks.
   b) Do not overheat.
   c) Stir the liquid before placing the container in the oven and again halfway through the heating time.
   d) After heating, allow to stand in the oven for short time, stirring again before carefully removing the container.
7. **Lids.**
   Always remove the lids of jars and containers and takeaway food containers before you microwave them. If you don't then steam and pressure might build up inside and cause an explosion even after the microwave cooking has stopped.
8. **Deep Fat Frying.**
   Do not attempt to deep fat fry in your oven.
9. **Meat Thermometer.**
   Use a meat thermometer to check the degree of cooking of roasts and poultry only when meat has been removed from the microwave. If undercooked, return to the oven and cook for a few more minutes at the recommended power level. Do not leave a conventional meat thermometer in the oven when microwaving.
10. **Paper, Plastic.**
   Carefully attend the appliance if paper, plastic or other combustible materials are used as containers or for covering. Do not use wire twist-ties with roasting bags as arcing will occur.
   Do not use re-cycled paper products, eg Kitchen roll unless they say they are specifically designed for use in a microwave oven. These products contain impurities which may cause sparks and/or fires when used.
11. **Reheating.**
   It is essential that reheated food is served "piping hot". Remove the food from the oven and check that it is "piping hot", ie steam is being emitted from all parts and any sauce is bubbling. (If you wish you may choose to check the food has reached 72°C with a food thermometer – but remember do not use this thermometer inside the microwave.)
   For foods that cannot be stirred, eg lasagne, shepherds pie, the centre should be cut with a knife to test it is well heated through. Even if a manufacturer's packet instructions have been followed always check the food is piping hot before serving and if in doubt return your food to the oven for further heating.
12. **Containers.**
   Before use, check that the utensils are suitable for use in microwave.
13. **Standing Time.**
   Standing time refers to the period at the end of cooking or reheating when food is left before being eaten, ie. it is a rest time which allows the heat in the food to continue to conduct to the centre, thus eliminating cold spots. See cookbook for details.
14. **Keeping Your Oven Clean.**
   It is essential for the safe operation of the oven that it is wiped out regularly. Use warm soapy water, squeeze the cloth out well and use to remove any grease or food from the interior. If these stains are stubborn use a foam oven cleaner. Spray onto a damp cloth, dab onto oven leave for 20-30 mins. and wipe out with a damp cloth. Avoid plastic areas ie. the wave cover guide on the interior wall of the cavity, door and seal areas. Pay particular attention to cleanliness around the door seal area and also the areas around the microwave feed guide situated on the right hand side of the cavity wall. The oven should be unplugged when cleaning.
15. **Grilling.**
   The oven will only operate on the GRILL function with the door closed.
16. **Fan Motor Operation.**
   After using the oven the fan motor rotates to cool the electric components. This is normal and you can take out food even though the fan motor operates. You can continue using the oven during this period.

Building-In Your Oven

1. In case of fitting into an oven housing, please use Panasonic's Trim Kit NN-TKC03, NN-TKC53
2. Microwave ovens should not be built into a unit directly above a top front venting conventional cooker. This will invalidate your one year guarantee. If building in above a conventional oven a gap of at least 15cm (6 inches) should be left as it is important that the microwave draws in cool air. A microwave which is built under a work surface must have adequate air circulation and must have a vent in the work surface. Read Trim-Kit instructions carefully before installation.

Parts Of Your Oven

1. Do not operate the oven without the Roller Ring and Glass Turntable in place.
2. Only use the Glass Turntable specifically designed for this oven. Do not substitute any other Glass Turntable.
3. If Glass Turntable is hot, allow to cool before cleaning or placing in water.
4. Do not cook directly on Glass Turntable. Always place food in a microwave safe dish. The only exception to this is when cooking Jacket Potatoes by MICROWAVE only.
5. If food or utensil on Glass Turntable touches oven walls, causing the tray to stop moving, the tray will automatically rotate in opposite direction. This is normal. Open oven door, reposition the food and Restart.
6. The Glass Turntable can rotate in either direction.
7. While cooking by MICROWAVE or COMBINATION, Turntable may vibrate. This will not affect cooking performance.
8. The metal Grill Accessory provided must ONLY be used as directed in the Cookbook for grilling and combination cooking. Never use this on microwave only. Do not use if operating the oven with less than 200g (7oz) of food on a manual or Auto Combination program. FAILURE TO USE ACCESSORIES CORRECTLY COULD DAMAGE YOUR OVEN.
9. Arcing may occur if the incorrect weight of food is used, the Grill Accessory has been damaged, or a metal container has been used accidentally. If this occurs, stop the machine immediately, and continue to cook by GRILL or CONVECTION only.
10. Always refer to cookbook for correct accessories to use on all programs. The glass turntable and roller ring are the only accessories used for Microwave Cooking. For CONVECTION and COMBINATION cooking the metal tray must ALWAYS be in place on the glass turntable.



Control Panel – NN-C803/853 NN-C703/753

NN-C803/853

Time Pads

Microwave Power Pad

Grill Pad

Convection Pad

Combination Pad

Auto Defrost Pad

Food Category Pad

Calorie/Memory

More/Less Pads

Weight Selection Pad

Stop/Cancel Pad
Before cooking: one press clears your instructions. During cooking: one press temporarily stops the cooking program. Another press cancels all your instructions and the time of day will appear in the display window.

Auto Programs

Clock Pad
Press the clock pad. Using the minute and second pad set the clock (12hr clock). Press clock pad again to stop colons flashing

Delay/Stand Pad
This can be used to delay a cooking program for up to 9hrs 99 mins, or used to time or for standing (non-cooking time).

Start Pad
One press allows the oven to begin functioning. If the door is opened or the Stop/Cancel pad is pressed once during the oven operation the Start Pad must be pressed again to restart the oven.

Door Release Pad
Opening the door during cooking will stop the cooking process without cancelling the program. Cooking continues as soon as the door is closed and the Start Pad is pressed. The oven light will turn on and stay on whenever the door is open. It is quite safe to open the door during a cooking program. There is no risk of microwave exposure.

NN-C703/753

Time Pads

Microwave Power Pad

Grill Pad

Convection Pad

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Auto Programs

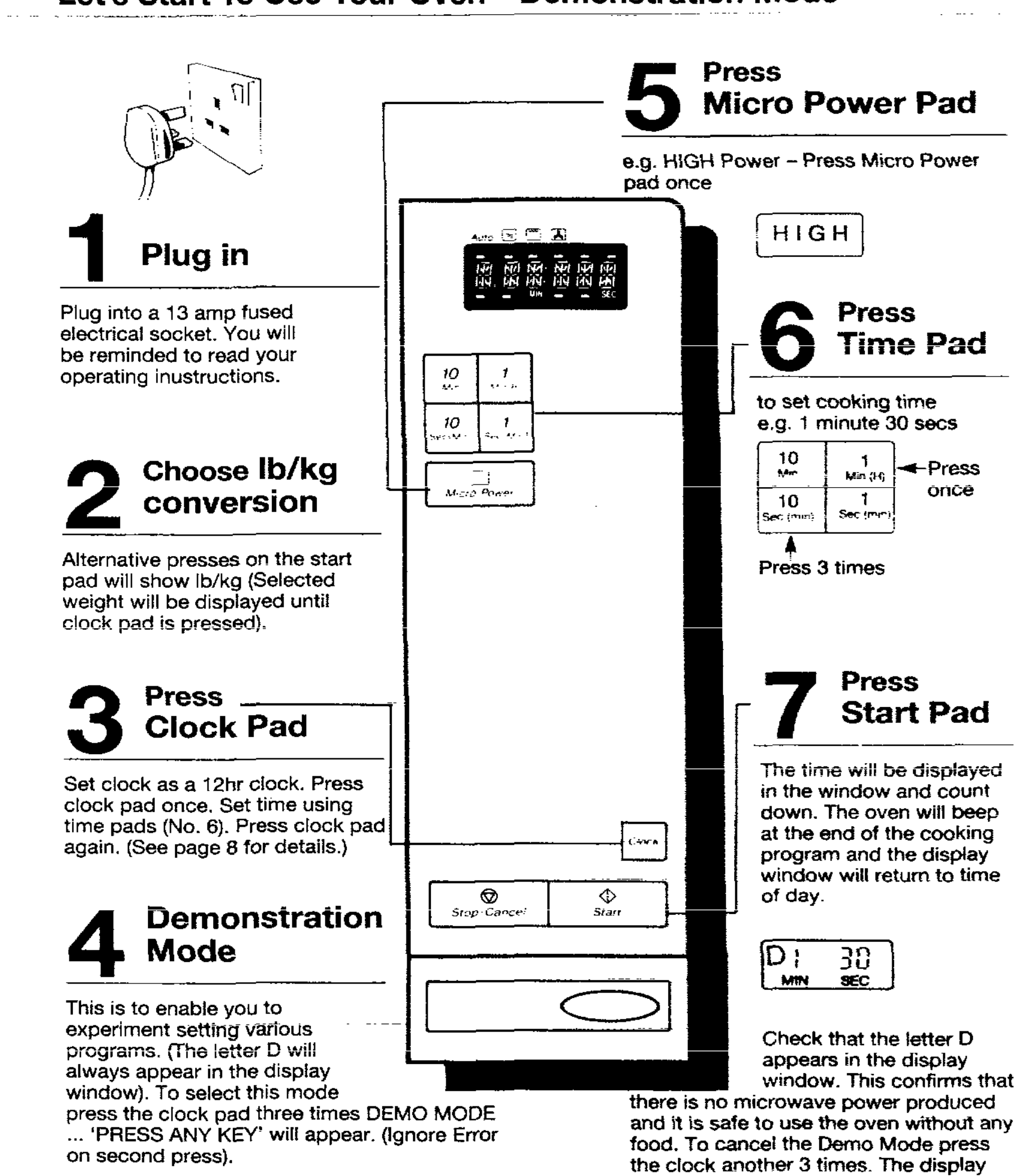
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Let's Start To Use Your Oven – Demonstration Mode



1 Plug in

Plug into a 13 amp fused electrical socket. You will be reminded to read your operating inustructions.

2 Choose lb/kg conversion

Alternative presses on the start pad will show lb/kg (Selected weight will be displayed until clock pad is pressed).

3 Press Clock Pad

Set clock as a 12hr clock. Press clock pad once. Set time using time pads (No. 6). Press clock pad again. (See page 8 for details.)

4 Demonstration Mode

This is to enable you to experiment setting various programs. (The letter D will always appear in the display window). To select this mode press the clock pad three times DEMO MODE ... 'PRESS ANY KEY' will appear. (Ignore Error on second press).

5 Press Micro Power Pad

e.g. HIGH Power – Press Micro Power pad once

6 Press Time Pad

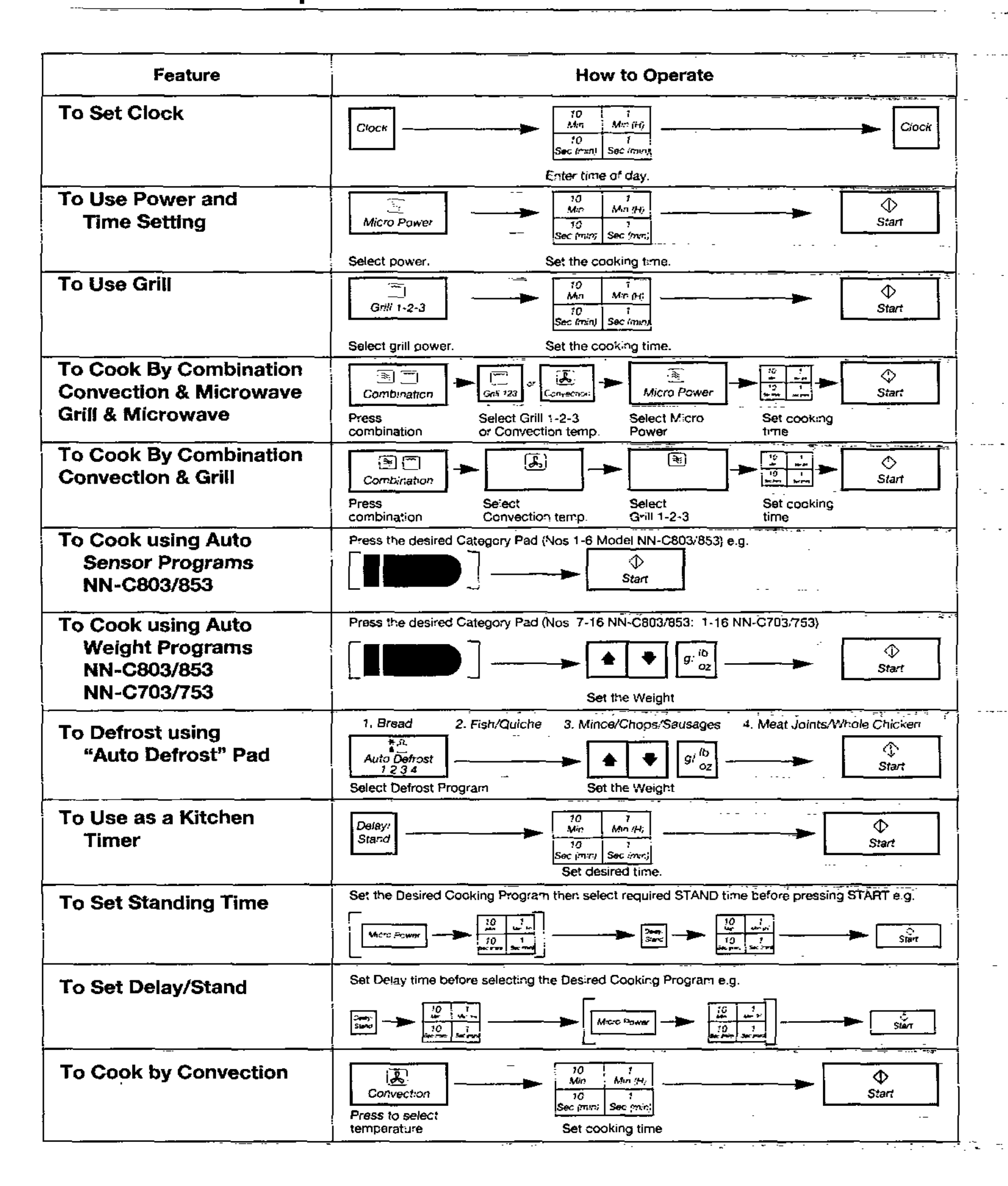
to set cooking time e.g. 1 minute 30 secs

7 Press Start Pad

The time will be displayed in the window and count down. The oven will beep at the end of the cooking program and the display window will return to time of day.

Check that the letter D appears in the display window. This confirms that there is no microwave power produced and it is safe to use the oven without any food. To cancel the Demo Mode press the clock another 3 times. The display will revert to the time of day. The oven is then ready to use.

Quick Guide To Operation



Feature	How to Operate
To Set Clock	Clock → 10 Min / 1 Min (H) / 10 Sec (min) / 1 Sec (min) → Clock Enter time of day.
To Use Power and Time Setting	Micro Power → 10 Min / 1 Min (H) / 10 Sec (min) / 1 Sec (min) → Start Select power. Set the cooking time.
To Use Grill	Grill 1-2-3 → 10 Min / 1 Min (H) / 10 Sec (min) / 1 Sec (min) → Start Select grill power. Set the cooking time.
To Cook By Combination Convection & Microwave Grill & Microwave	Combination → Grill 123 or Convection → Micro Power → 10 / 1 / 10 / 1 → Start Press combination. Select Grill 1-2-3 or Convection temp. Select Micro Power. Set cooking time
To Cook By Combination Convection & Grill	Combination → (Convection) → (Grill) → 10 / 1 / 10 / 1 → Start Press combination. Select Convection temp. Select Grill 1-2-3. Set cooking time
To Cook using Auto Sensor Programs NN-C803/853	Press the desired Category Pad (Nos 1-6 Model NN-C803/853) e.g. [ ] → Start
To Cook using Auto Weight Programs NN-C803/853 NN-C703/753	Press the desired Category Pad (Nos 7-16 NN-C803/853: 1-16 NN-C703/753) [ ] → ▲ ▼ g/ lb oz → Start Set the Weight
To Defrost using "Auto Defrost" Pad	1. Bread 2. Fish/Quiche 3. Mince/Chops/Sausages 4. Meat Joints/Whole Chicken Auto Defrost 1 2 3 4 → ▲ ▼ g/ lb oz → Start Select Defrost Program. Set the Weight
To Use as a Kitchen Timer	Delay/Stand → 10 Min / 1 Min (H) / 10 Sec (min) / 1 Sec (min) → Start Set desired time.
To Set Standing Time	Set the Desired Cooking Program then select required STAND time before pressing START e.g. [Micro Power → 10 / 1 / 10 / 1] → Delay/Stand → 10 / 1 / 10 / 1 → Start
To Set Delay/Stand	Set Delay time before selecting the Desired Cooking Program e.g. Delay/Stand → 10 / 1 / 10 / 1 → [Micro Power → 10 / 1 / 10 / 1] → Start
To Cook by Convection	Convection → 10 Min / 1 Min (H) / 10 Sec (min) / 1 Sec (min) → Start Press to select temperature. Set cooking time

Setting The Clock

1 Press Clock Pad

"SET TIME" will appear in display window.

2 Press Time Pads

Enter time of day by pressing appropriate Time Pads.
e.g. 11:25pm.

Press once →	*10 Min*	*1 Min (H)*	← Press once
Press twice →	*10 Sec (min)*	*1 Sec (min)*	← Press 5 times

Time appears in display window and 'PRESS CLOCK'.

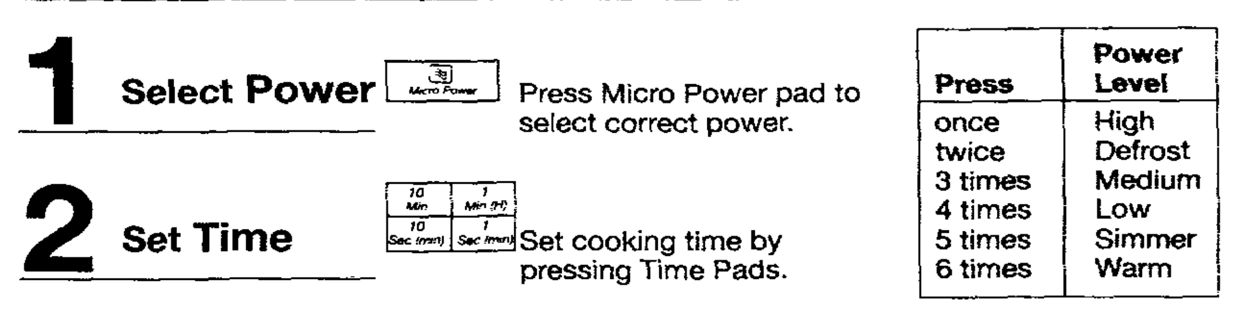
3 Press Clock Pad

Colon stops blinking.

N.B.

1. To reset time of day, repeat step 1 through to step 3.
2. The clock will keep the time of day as long as the oven is plugged in and electricity is supplied.
3. This is a 12 hour clock. ie 2pm = 2:00 not 14:00. The oven will not function if a 24 hour clock is set. If a 24hr time is registered in the oven 'ERROR REFER TO OPERATING INSTRUCTIONS' will appear in the display. The incorrect time ie 13:00 and 'PRESS CLOCK' will continue to appear until the time is corrected.

Using the Power and Time Settings



1 Select Power

Press Micro Power pad to select correct power.

Press	Power Level
once	High
twice	Defrost
3 times	Medium
4 times	Low
5 times	Simmer
6 times	Warm

2 Set Time

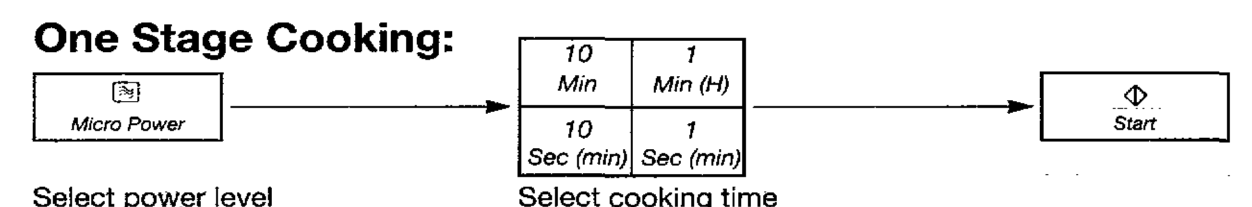
Set cooking time by pressing Time Pads.

3 Press Start

Press Start Pad.
The Cooking Program will start and the time in the display will count down.

Microwave Cooking

One Stage Cooking:



Select power level

Select cooking time

Two Stage Cooking:

eg. High power 10 minutes followed by Simmer power 20 minutes;
Select High power and program 10 minutes then select second power (Simmer) with second cooking time (20 minutes) then press Start.

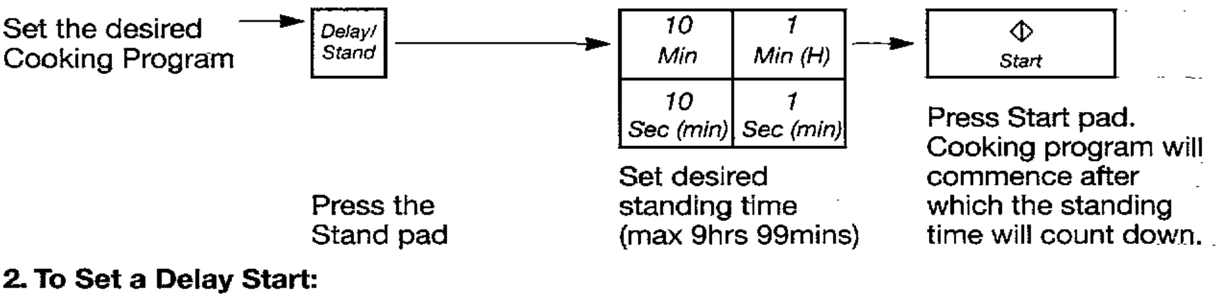
Three Stage Cooking:

eg. High power 5 minutes, Delay 5 minutes, High power 2 minutes;
Select first Power level and cooking time, then press DELAY pad and select DELAY time, then select final power level and final cooking time. Then press Start.

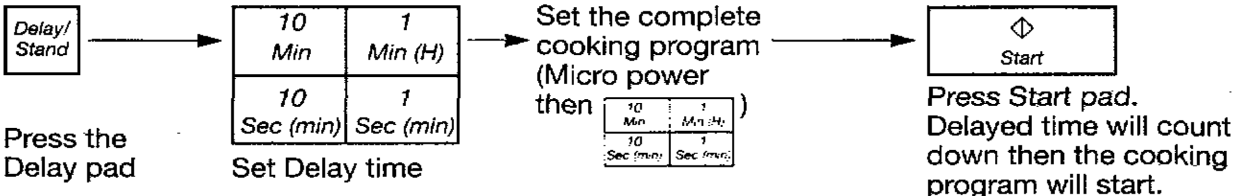
Using The Delay/Stand Feature

The Delay/Stand Pad is used as a timing pad only either before, during or after a cooking program. When the Delay/Stand Pad is selected with a time, there is **no** microwave power in the oven during this time.

1. To Set a Standing Time:



2. To Set a Delay Start:



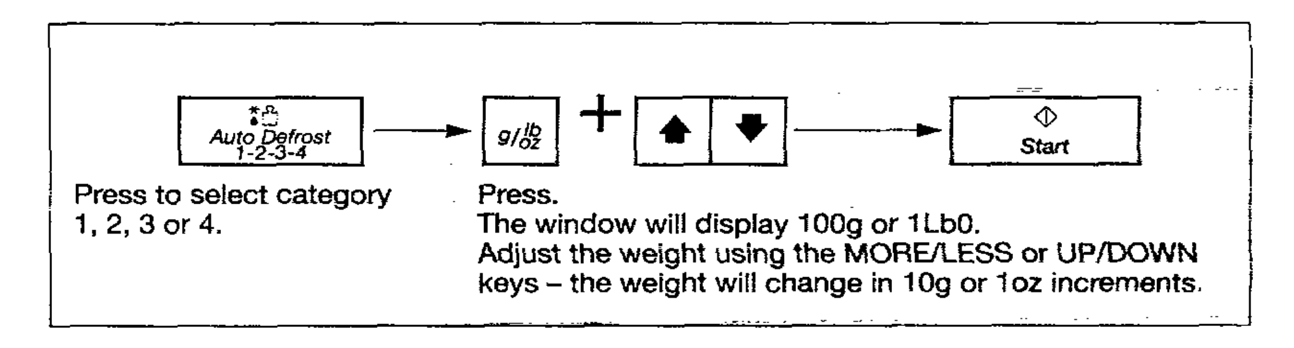
N.B.

1. If the oven door is opened during the stand or delay time, the time in the display window will continue to count down.
2. Delay Start cannot be used before an Auto Program.
3. When the Delay/Stand program is used, the time pads work as hour pads and minute pads i.e.
4. An 'H' will appear in the display window to denote hours.



Defrosting Using Auto Defrost

This feature allows you to defrost joints of meat, fish and quiche etc, all *automatically*. See Cookbook for Defrosting guidelines.



Press to select category 1, 2, 3 or 4.

Press.
The window will display 100g or 1Lb0.
Adjust the weight using the MORE/LESS or UP/DOWN keys – the weight will change in 10g or 1oz increments.

How To Use The Grill

1 Press Grill Pad

Select Grill 1, 2 or 3. The Grill category selected will appear in the display window followed by 'SET TIME'.

2 Press Time Pads

Select cooking time. Enter desired cooking time by pressing appropriate time pads eg. 11 mins 25 secs.

Press Once →	10 Min	1 Min (H)	← Press Once
Press Twice →	10 Sec (min)	1 Sec (min)	← Press 5 times

3 Press Start

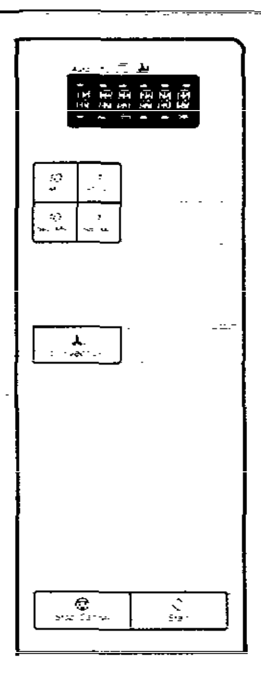
The cooking program will start and the time in the display will count down.

N.B. This grill must not be preheated.

CAUTION. When using the oven on grill mode take great care when removing food from hot oven.

CAUTION: When using any manual or pre-set Convection or Combination Program the metal tray must ALWAYS be in place on the glass turntable. Failure to use the correct accessories could result in damage to the appliance. (For accessories to use see Cookbook).

Convection Cooking (with pre-heat)



1 Press Convection Pad [Convection]

Keep pressing until required cooking temperature is reached.

2 Press Start [Start]

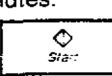
'P' will appear in display window. When oven is preheated the oven will beep and the 'P' will flash.

3 Press Time Pads

Enter desired cooking time e.g. 1 hour 45 mins. The 1 minute pad becomes the hour pad and the second pads become minutes.

Inoperable →	10 Min	1 Min (H)	← Press Once
Press 4 times →	10 Sec (min)	1 Sec(min)	← Press 5

4 Press Start



To use oven without pre-heating omit stage 2.

Combination Cooking

a) Convection and Microwave

1 Press Combination Pad [Combination]

"CHOOSE FIRST COOKING MODE" will appear in the display window.

2 Press Convection Pad



By pressing the Convection Pad select desired temperature. "COMBINE WITH SECOND COOKING MODE" will appear in the display window.

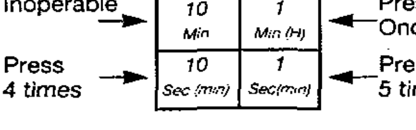
3 Press Microwave Pad



Press the pad to select MEDIUM, LOW, SIMMER, WARM power. "SET TIME" will appear in the display window.

4 Press Time Pads

Enter desired cooking time e.g. 1 hour 45 mins. The 1 minute pad becomes the hour pad and the second pads become minutes.



5 Press Start [Start]

The Cooking program will start and the time in the display will count down.

1. When selected cooking time is less than one hour, the time counts down by seconds.
2. When selected cooking time is more than one hour, the time counts down by minutes until only 1 hour remains. The display then counts down by seconds.

Combination Cooking

b) Grill and Microwave

1 Press Combination Pad [Combination]

"CHOOSE FIRST COOKING MODE" will appear in the display window.

2 Press Grill Pad [Grill 1-2-3]

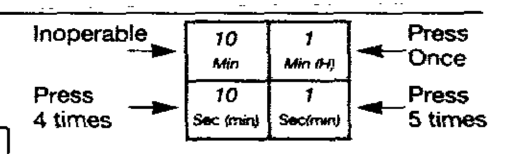
Select Grill 1, 2 or 3. "COMBINE WITH SECOND COOKING MODE" will appear in the window.

3 Press Microwave Pad [Micro Power]

Press the pad to select MEDIUM, LOW, SIMMER, WARM power. "SET TIME" will appear in the display window.

4 Press Time Pads

Enter desired cooking time e.g. 1 hour 45 mins.The 1 minute pad becomes the hour pad and the second pads become minutes.





5 Press Start [Start]

The Cooking program will start and the time in the display will count down.

1. When selected cooking time is less than one hour, the time counts down by seconds.
2. When selected cooking time is more than one hour, the time counts down by minutes until only 1 hour remains. The display then counts down by seconds.

c) Convection and Grill

1 Press Combination Pad [Combination]

"CHOOSE FIRST COOKING MODE" will appear in the display window.

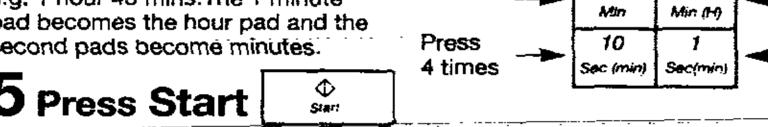
2 Press Convection Pad [Convection]

By pressing the Convection Pad select desired temperature. "COMBINE WITH SECOND COOKING MODE" will appear in the display window.

3 Press Grill Pad [Grill 1-2-3]

Select Grill 1, 2 or 3. "SET TIME" will appear in the window.

4 Press Time Pads



Enter desired cooking time e.g. 1 hour 45 mins.The 1 minute pad becomes the hour pad and the second pads become minutes.

5 Press Start [Start]

The Cooking program will start and the time in the display will count down.

1. When selected cooking time is less than one hour, the time counts down by seconds.
2. When selected cooking time is more than one hour, the time counts down by minutes until only 1 hour remains. The display then counts down by seconds.

Auto Sensor Cooking – NN-C803/853 only

Auto Sensor cooking allows you to cook a whole range of foods without having to select the power level and cooking times yourself.

1 Press appropriate pad (Programs 1-6 only)

When you desire the lower category, press pad twice. The chosen category will appear in the display i.e. "Long Life Meal" followed by the words "Press Start".

2 Adjust to taste

Press [More] or [Less] pad if you wish to alter cooking results. The More/Less pads adjust the cooking times by approximately 10%.

3 Press Start Pad

The Category will remain in the display window until the oven calculates the cooking time after detecting a burst of steam. See cookbook for preparing food and Minimum/Maximum weight to use.

Auto Programs – NN-C803/853 NN-C703/753

1 Press appropriate pad

When you desire the lower category, press pad twice. The category will appear in the window, followed by the command to "SET WEIGHT". (For NN-C803/853 – pads 7-16, NN-C703/753 – pads 1-16).

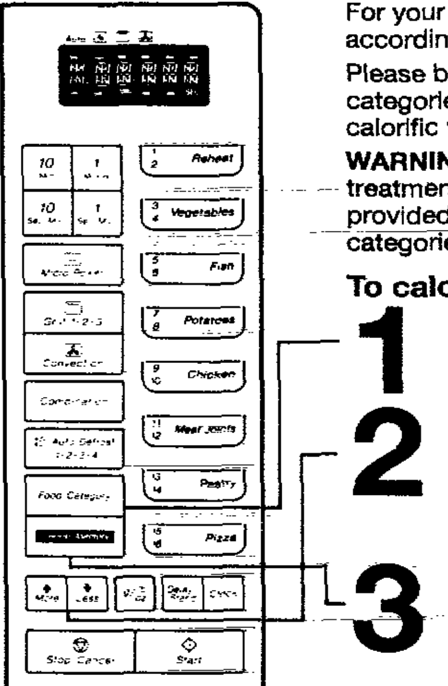
2 Press Weight pads

Press the weight pad. The window will display 100g or 1Lb0. Adjust the weight of food using more/less or up/down pads. The weight will change in 10g or 1oz increments.

3 Press Start Pad

To Use The Calorie Counter - NN-C803/853

This feature allows you to calculate the calorific value of foods and the cumulative calories consumed per day easily.



For your convenience, calorific values of various foods may be stored according to category - (groupings of foods of similar calorific value).

Please be aware that calculations for kcals consumed based on these categories may vary from actual by up to 10% for foods with low calorific values.

WARNING: If you are calorie counting as part of a course of medical treatment, please ensure that the actual calorific values for foods provided by your Doctor/Dietician are used and DO NOT rely on the categories described below.

To calculate calories of food:

1 Press the Food Category pad (the oven display will show calorie No.10). Use the More pad to select the correct Food Category from the Calorie Chart.

2 Set the weight of the food using the weight pad and More/Less pads. The oven automatically displays 10g and the More/Less pads can be used to adjust up or down.
N.B. When using the calorie count feature weight can only be entered in Metric (grams).

3 Press calorie/memory pad. The calorie value of that food will appear in the display window.

To calculate the cumulative calories, eg for one day:

1 Calculate calorie value of each food as above steps 1, 2 and 3.

2 After each calculation press [Calorie/Memory] pad – this will store the calorie amount. X will be displayed in display window. Repeat as many times as necessary. Press Stop/Cancel pad once for display to return to time of day.

Entering other calorie values not on chart or values on convenience foods

1. Select the correct calorie value from the information given on the food product.
2. Press Food Category pad (ignore calorie No.10, SET WEIGHT).
3. Use time pads [10 Min | 1 Min] [10 Sec | 1 Sec] to enter calorie value. eg 387 calories. (10 Min / 1 Min: Press 3 times; 10 Sec: Press 8 times; 1 Sec: Press 7 times)
4. Press [Calorie/Memory] pad if you wish to add this value to the cumulative calories for that day.

To recall cumulative calories

Press Calorie/Memory Pad at any time.

To cancel cumulative calories

While total calories are shown in the display window, press Calorie/Memory pad again and then press Stop/Cancel pad and the display window will revert to time of day.

Care Of Your Dimension 4 Oven

1. Turn the oven off before cleaning.
2. Keep the inside of the oven, door seals and door seal areas clean. When food spatters or spilled liquids adhere to oven walls and door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasives is not recommended.
3. After GRILL or COMBINATION cooking the ceiling and walls of the oven should be cleaned with a soft cloth squeezed in soapy water. Particular care should be taken to keep the window area clean particularly after cooking by GRILL or COMBINATION. Stubborn spots inside the oven can be removed by using a small amount of branded spray conventional oven cleaner sprayed onto a soft damp cloth. Wipe onto problem spots, leave for recommended time and then wipe off. Avoid the microwave feed guide area, oven door. DO NOT SPRAY DIRECTLY INSIDE THE OVEN.
4. The outside oven surface should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
5. If the Control Panel becomes dirty, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel. When cleaning the Control Panel, leave the oven door open to prevent the oven from accidentally turning on. After cleaning touch STOP/CANCEL Pad to clear display window.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates a malfunction of the unit or microwave leakage.
7. It is occasionally necessary to remove the glass turntable for cleaning. Wash the tray in warm soapy water.
8. The roller ring and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent and hot water then dry with a clean cloth. The roller ring may be washed in mild soapy water. Cooking vapours collect during repeated use but in no way affect the bottom surface or the roller ring wheels. After removing the roller ring from cavity floor for cleaning, be sure to replace it in the proper position.
9. When GRILLING or cooking by COMBINATION some foods may splatter grease onto the oven walls. If the oven is not cleaned occasionally to eliminate this grease, it can accumulate and cause the oven to 'SMOKE' during use. These marks will be more difficult to clean later.

Questions And Answers

Q: Why won't my oven turn on?

A: When the oven does not turn on, check the following:
1. Is the oven plugged in correctly? Remove plug from outlet, wait 10 seconds and reinsert.
2. Check circuit breaker or fuse. Reset circuit breaker or replace fuse if it is tripped or blown.
3. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the outlet.

If it seems there is a problem with the oven, contact your retailer.

Q: My microwave oven causes interference with my TV. Is this normal?

A: Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, hair dryers, etc. It does not indicate a problem with your oven.

Q: The oven won't accept my program. Why?

A: The oven is designed not to accept an incorrect program. For example, the oven will not accept a fourth stage.

Q: Why does my oven light dim?

A: When cooking with a power other than HIGH, the oven must cycle to obtain the lower power levels. The oven light dims and clicking noises can be heard when the oven cycles.

Q: Sometimes warm air or steam comes from the oven vents and/or the door when I am only cooking by microwave. Why?

A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There isn't an airtight seal to the air therefore steam can escape. There are no microwaves in the air, or steam. The oven vents should never be blocked during cooking.

Q: There are humming and clicking noises from my oven when I cook by Combination. What is causing these noises?

A: The noises occur as the oven automatically switches from microwave power to convection/grill only heat to create the combination setting. This is normal.

Q: Can I check the pre-set oven temperature while cooking or preheating by CONVECTION?

A: Yes. Touch the Convection pad and the oven temperature will appear in the display window for 5 seconds.

Q: Can I use a conventional oven thermometer in the oven?

A: Only when you are using Convection/Grill cooking mode. The metal in some thermometers may cause arcing in your oven and should not be used on Microwave and Combination cooking modes.

Q: Can I easily cook my favourite recipes using CONVECTION/GRILL?

A: Yes. You can cook your favourite recipe just as you would in a conventional oven. Check instructions in the Panasonic Cookbook for suggested oven temperatures and cooking times.

Q: How do I check that the food is cooked?

A: A few tests are:
- A cake should pull away from the sides of the dish.
- A toothpick or cake tester should be clean when removed from the centre of a cake.
- Poultry juices are clear, and the drumstick moves freely after cooking.
- All foods should be "Piping" hot.

Q: My oven has an odour and generates smoke when using the CONVECTION, COMBINATION and GRILL function. Why?

A: It is essential that your oven is wiped out regularly particularly after cooking by COMBINATION or GRILL. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.

IMPORTANT NOTICE

Panasonic

NNC703/53 NNC803/53



Splash Guard – Additional Accessory

For your convenience we have included an additional accessory for your Dimension 4 Combination microwave.

The Splash Guard is designed for use on CONVECTION and COMBINATION MODES ONLY when cooking manually or with some Automatic Programs.

NNC703/53 Use with Automatic Programs designed for roasting Joints of meat – 7, 9, 10

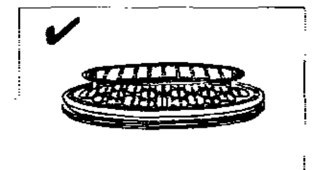
NNC803/53 Use with Automatic Programs designed for roasting Joints of meat – 9, 11, 12

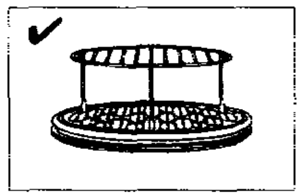
DO NOT USE this Splash Guard on MICROWAVE only Automatic Programs or when cooking by MICROWAVE only manually, (ie, selecting a power level and time).

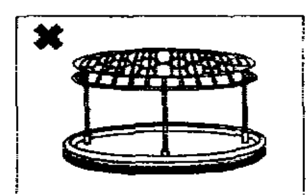
The Splash Guard should always be placed on top of the Metal Tray to help reduce fat and meat juices splashing.

The Wire Rack (if used) should be placed on top of the Splash Guard.

DO NOT use the Splash Guard when grilling or using the Grill Accessory. See diagrams below.

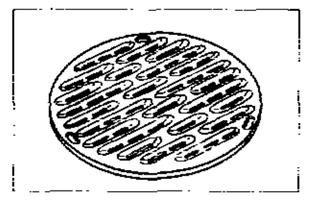






N.B. DO NOT place the splash guard on top of the high Rack/Grill accessory.

NB. It is important for your safety and to avoid damage to your oven that this Splash Guard is not used with any other metal dish or accessory except as shown in the diagrams above.



Splash Guard
Additional Accessory

Technical Specifications

Power Source:		240V 50Hz
Power Consumption:	Microwave:	1,420W
	Maximum:	2,800W
	Conv.:	1,460W
	Grill	1,380W
Output:	Microwave:	800W (IEC)
	Grill·	1300W
	Conv.:	1350W
Outer Dimensions:		344mm (H) x 530mm (W) x 443mm (D)
Oven Cavity Dimensions:		250mm (H) x 350mm (W) x 365mm (D)
Operating Frequency:		2,450MHz
Weight:		24kg

Weight and Dimensions shown are approximate.

This oven is a type B(VDE) appliance.



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